January 3, 2008

## **Amendments to the Claims:**

This listing of the claims will replace all prior versions and listings of claims in the application:

## **Listing of the claims:**

- 1. (Currently amended) A process for encapsulating a <u>solid</u> food particle with a liquid encapsulating material, the process comprising the steps of:
- (a) metering a liquid encapsulating material into a flow restrictor wherein the liquid encapsulating material comprises a sweetening agent, a food flavoring agent or enhancer, a food color, a food aroma agent, an anti-caking agent, a humectant, an antimicrobial agent, an antioxidant, a surface modifying agent, a moisture barrier, a shelf-life extending agent, a flavor retaining agent, a nutritional supplementing agent, a carbohydrate, a protein, a lipid, or a mineral;
- (b) injecting a gas stream through the flow restrictor concurrently with step (a) to (i) atomize the liquid encapsulating material and (ii) create turbulent flow of the gas stream and the atomized liquid encapsulating material, wherein the gas stream is optionally heated; and
- (c) adding a <u>solid</u> food particle to the region of turbulent flow concurrently with steps (a) and (b), wherein the <u>solid</u> food particle mixes with the atomized liquid encapsulating material to provide an encapsulated <u>solid</u> food particle.
- 2. (Currently amended) The process of claim 1, wherein the <u>solid</u> food particle is selected from the group consisting of coffee grounds, flavoring agents, food ingredients, powdered dairy products, powdered soup products, powdered snack foods, powdered drink mixes, powdered health and fitness supplements, baking goods, and inert food additives.
- 3. (Currently amended) The process of claim 1, wherein the <u>solid</u> food particle added in step (c) comprises a GRAS nonfood core particle that has been loaded or coated with a food or flavoring material.

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4. (Currently amended) The process of claim 1, wherein the solid food particle added in

step (c) comprises a solid food particle that has been loaded or coated with a food or flavoring

material.

5. (Currently amended) The process of claim 1, wherein the solid food particle added at

step (c) comprises a solid food particle that has been loaded or coated with a nonfood GRAS

material.

6. (Currently amended) The process of claim 1, wherein the solid food particle added at

step (c) comprises a spray-dried emulsion of a flavor oil.

7. (Currently amended) The process of claim 1, wherein the solid food particle added at

step (c) comprises an extruded emulsion of a flavor oil.

8. Canceled

9. (Original) The process of claim 1, further comprising repeating steps (a)-(c) at least

once wherein the liquid encapsulating material is the same or different.

10. (Currently amended) An encapsulated solid food particle made by the process of any of

claims 1-<u>7 or</u> 9.